



THE AVIATION BUILDING

NEW YORK WORLD'S FAIR, 1940

Suggestions for Dinner

CLAMS, SEAFOOD & APPETIZERS

Little Neck Clams, 35 Cherrystone Clams, 40
Crabmeat Cocktail, 70 Shrimp Cocktail, 55
Fresh Fruit Cocktail, 45 Hearts of Celery, 30
Tomato Juice, 25 double, 40
Grapefruit Juice, 25 double, 40
Orange Juice, 25 double, 40
Clam Juice, 25 double, 40

SOUPS

Cream of Watercress, 25 Cup, 20
Consomme Paysanne, 25 Cup, 20
Puree of Split Peas, 25 Cream of Tomato, 30
Clam Stew with Milk, 50 — Half and Half, 60
Clam Stew with Cream, 70
COLD—Beef Broth, Jellied Madrilene,
Jellied Gumbo, Jellied Chicken or
Cream Vichysoise, 25

FROM THE CHARCOAL BROILER TO ORDER

Lamb Kidney en Brochette, 65
Broiled Fresh Mushrooms, 75
Sirloin Steak (per person), 2.15
Half Broiled Chicken, 1.25
Tenderloin Steak (per person), 1.90
Irish or Canadian Bacon, 60
Lamb Chop (1), 60 Ham Steak, 1.00

FRESH VEGETABLES & POTATOES

New Peas in Butter, 35 New Lima Beans, 35
Oyster Bay Asparagus, 60 Cauliflower, 35
Broccoli, 35 Artichoke, 30
String Beans au Gratin, 30
New Bermuda Potato, 20 Baked Potato, 25
French Fried Potatoes, 25
Corn on the Cob, 20

SALADS

With choice of Thousand Island, Mayonnaise, French or Russian dressing

Maurice, 70 Chef's, 40
Fresh Vegetable, 55 Hearts of Lettuce, 30
Chicken, 1.15 All White Meat, 1.40
Lobster, 1.50 Crabmeat, 1.15
Shrimp, 80 French Bowl, 40 Combination, 35
Fresh Fruit, 50 Sliced Tomatoes, 30
Romaine Salad, 35

Roquefort Cheese Dressing, 15c extra
Special Diet Dressing, 15c extra

(Lemon juice, mineral oil, Veg-O-Salt, paprika, Worcestershire Sauce)

Bread and Butter 10¢ per person on all dishes a la carte

IMPORTED CHAMPAGNE — BY THE GLASS OR AS A COCKTAIL 65¢

FRUITS IN SEASON

Stewed Fresh Fruits

(Peaches, plums, cherries or pear), 40
Fresh Blueberries, 35 Watermelon, 40
Honeydew Melon, 40 Cantaloupe, 25
Fresh Pineapple, 35 Half Grapefruit, 25
Tokay or Malaga Grapes, 35
Cultivated Blueberries, 40
Casaba Melon, 40 Raw Apple, 15
Fresh Plums, Peaches or Apricots, 35
Baked Apple, 20 with Cream, 30
Sliced Peaches with Cream, 35

DESSERTS

Chocolate Buttercream Layer Cake, 30
Rum Ring with Fresh Fruit Sauce, 30
Profiterole Chantilly, 30
Coupe Mary Garden, 35
Chatterbox Pudding, 25 Petits Fours, 25
French Pastry, 20 Danish Pastry, 15
Rice Pudding, 20 Cup Custard, 20
Old Fashioned Peach Shortcake, 30
Old English Fruit Cake, 35

HOME-MADE PIES

Fresh Peach Pie, 30 Mocha Cream Pie, 30
Blueberry Deep Dish Pie, 30
New Green Apple Pie, 25 a la Mode, 35

ICE CREAMS

Cantaloupe Sherbet, 20
Sugared Peppermint Ice Cream, 25
Vanilla, Strawberry or Fresh Peach, 25
Coffee or Pistachio, 25 Coupe St. Jacques, 35
Frozen Fudge, 35 Peach Melba, 45
Baked Alaska, 60
Raisin and Rum Ice Cream, 25
Bombe Nelusko, 35

CHEESE

Roquefort or Camembert, 30 American, 25
Edam, 30 Liederkranz, 25
Brie, 30 Switzerland Swiss, 30
Cream, 20 with Bar le Duc Jelly, 35

BEVERAGES

Cafe Diable, 65 Coffee or Tea (pot), 20
Buttermilk, 15 Sanka Coffee, 25
Demi Tasse, 10 Postum or Kaffee Hag, 25
Iced Tea or Coffee, 20 Acidophilus Milk, 30
Golden Guernsey Certified Milk, 15

FROSTED DAIQUIRI
WEST INDIES STYLE

45c

CUBAN RUM, FRESH LIME,
SUGAR



PLANKED STEAK

DINNER \$2.50

Our Club Dinner with a
choice Planked Steak as
the entree

Saccharine and Veg-O-Salt served upon
request

The Manhattan Room is under the
supervision of Mr. Joseph A. Petrash

Not responsible for personal property
unless checked in Coat Room
near entrance

Paging is not permitted in the
Manhattan Room

Please notify Head Waiter if you expect
a telephone call

Alcoholic beverages will not be served
to minors

Saturday, August 17, 1940



THE HOTEL NEW YORKER
OPERATES ALL RESTAURANTS
AT LA GUARDIA AIRPORT



Club Dinners

SERVED FROM 5:30 P. M. TO 9:00 P. M. PLEASE DO NOT REQUEST SUBSTITUTIONS

Fruit Supreme Florida Canape with Deviled Ham
Clam Juice California Lobster Ravigotte Pineapple Juice
Tomato Juice

Cream of Watercress Consomme Paysanne
Choice of Cold Soup

Celery Radishes Olives
Complete Dinner Entree Only

**NEW YORK WORLD'S FAIR SPECIAL—Mexican Tokany Stew
with Rice as Prepared in the Ritz-Dunapalota Hotel,
in Budapest (Veal stew with paprika and mushrooms) 1.50 1.00**

Broiled Halibut Steak, Pimento Butter	1.25	.80
Baby Sea Trout Saute Meuniere, Diced Potatoes and Atichokes..	1.50	1.00
Broiled English Lamb Chop with Kidney, Watercress	1.65	1.10
Boiled Fresh Loin of Pork, Mashed Split Peas	1.50	1.00
Half Roast Spring Chicken, Apple Dressing, Cranberry Sauce	1.75	1.15
Roast Prime Ribs of Beef with Natural Gravy	1.75	1.15
Fresh Vegetable Dinner, Steamed in Glass, Poached Egg	1.25	.75

FRESH VEGETABLES

(Choice of One Vegetable and Potato)

New Corn with Lima Beans Fines Herbes String Beans au Gratin
Cauliflower with Cream Sauce
Champs Elysees Potatoes O'Brien Potatoes Potatoes Delmonico

Refreshing COLD BUFFET Suggestions

Stuffed Half Lobster Ravigotte with Celery Knob Salad, Mustard Dressing	1.50	1.00
Home-made Galantine of Capon, Indian Relish, Salad Nicoise ..	1.50	1.00
Goose Liver Pate with Fresh Fruit Salad, Port Wine Jelly	1.40	.90
Roast Spring Lamb, Ox Tongue, Swiss Cheese, String Beans Salad	1.50	1.00
Smoked Turkey with Baked Sugar-Cured Ham, Waldorf Salad ..	1.75	1.15

French Bowl Salad

Chatterbox Pudding

Chocolate Buttercream Layer Cake	Watermelon
Fresh Peach Pie	Rum Ring with Fresh Fruit Sauce
Coupe Mary Garden	Mocha Cream Pie
Cantaloupe Sherbet	Profiterole Chantilly
Chocolate, Vanilla or Peach Ice Cream	Fruit Compote
	Choice of Cheese with Crackers

ALL NEW YORKER DESSERTS HOME-MADE IN OUR OWN KITCHENS

Coffee, Tea or Milk

WE SERVE ONLY BOTTLED GOLDEN GUERNSEY CERTIFIED MILK



Select Steak Sandwich on French Bread a L'Aurora Borealis, 90¢

MANHATTAN ROOM
HOTEL NEW YORKER, NEW YORK CITY

FRANK L. ANDREWS, President



Suggestions for Dinner

CLAMS, SEAFOOD & APPETIZERS

Little Neck Clams, 35 Cherrystone Clams, 40
 Crabmeat Cocktail, 70 Shrimp Cocktail, 55
 Fresh Fruit Cocktail, 45 Hearts of Celery, 30
 Tomato Juice, 25 double, 40
 Grapefruit Juice, 25 double, 40
 Orange Juice, 25 double, 40
 Clam Juice, 25 double, 40

SOUPS

Cream of Watercress, 25 Cup, 20
 Consomme Paysanne, 25 Cup, 20
 Puree of Split Peas, 25 Cream of Tomato, 30
 Clam Stew with Milk, 50 — Half and Half, 60
 Clam Stew with Cream, 70
 COLD—Beef Broth, Jellied Madrilene,
 Jellied Gumbo, Jellied Chicken or
 Cream Vichysoise, 25

FROM THE CHARCOAL BROILER TO ORDER

Lamb Kidney en Brochette, 65
 Broiled Fresh Mushrooms, 75
 Sirloin Steak (per person), 2.15
 Half Broiled Chicken, 1.25
 Tenderloin Steak (per person), 1.90
 Irish or Canadian Bacon, 60
 Lamb Chop (1), 60 Ham Steak, 1.00

FRESH VEGETABLES & POTATOES

New Peas in Butter, 35 New Lima Beans, 35
 Oyster Bay Asparagus, 60 Cauliflower, 35
 Broccoli, 35 Artichoke, 30
 String Beans au Gratin, 30
 New Bermuda Potato, 20 Baked Potato, 25
 French Fried Potatoes, 25
 Corn on the Cob, 20

SALADS

With choice of Thousand Island, Mayonnaise, French or Russian dressing

Maurice, 70 Chef's, 40
 Fresh Vegetable, 55 Hearts of Lettuce, 30
 Chicken, 1.15 All White Meat, 1.40
 Lobster, 1.50 Crabmeat, 1.15
 Shrimp, 80 French Bowl, 40 Combination, 35
 Fresh Fruit, 50 Sliced Tomatoes, 30
 Romaine Salad, 35

Roquefort Cheese Dressing, 15c extra

Special Diet Dressing, 15c extra

(Lemon juice, mineral oil, Veg-O-Salt, paprika, Worcestershire Sauce)

Bread and Butter 10¢ per person on all dishes a la carte

IMPORTED CHAMPAGNE — BY THE GLASS OR AS A COCKTAIL 65¢

FRUITS IN SEASON

Stewed Fresh Fruits

(Peaches, plums, cherries or pear), 40
 Fresh Blueberries, 35 Watermelon, 40
 Honeydew Melon, 40 Cantaloupe, 25
 Fresh Pineapple, 35 Half Grapefruit, 25
 Tokay or Malaga Grapes, 35
 Cultivated Blueberries, 40
 Casaba Melon, 40 Raw Apple, 15
 Fresh Plums, Peaches or Apricots, 35
 Baked Apple, 20 with Cream, 30
 Sliced Peaches with Cream, 35

DESSERTS

Chocolate Buttercream Layer Cake, 30
 Rum Ring with Fresh Fruit Sauce, 30
 Profiterole Chantilly, 30
 Coupe Mary Garden, 35
 Chatterbox Pudding, 25 Petits Fours, 25
 French Pastry, 20 Danish Pastry, 15
 Rice Pudding, 20 Cup Custard, 20
 Old Fashioned Peach Shortcake, 30
 Old English Fruit Cake, 35

HOME-MADE PIES

Fresh Peach Pie, 30 Mocha Cream Pie, 30
 Blueberry Deep Dish Pie, 30
 New Green Apple Pie, 25 a la Mode, 35

ICE CREAMS

Cantaloupe Sherbet, 20
 Sugared Peppermint Ice Cream, 25
 Vanilla, Strawberry or Fresh Peach, 25
 Coffee or Pistachio, 25 Coupe St. Jacques, 35
 Frozen Fudge, 35 Peach Melba, 45
 Baked Alaska, 60
 Raisin and Rum Ice Cream, 25
 Bombe Nelusko, 35

CHEESE

Roquefort or Camembert, 30 American, 25
 Edam, 30 Liederkrantz, 25
 Brie, 30 Switzerland Swiss, 30
 Cream, 20 with Bar le Duc Jelly, 35

BEVERAGES

Cafe Diable, 65 Coffee or Tea (pot), 20
 Buttermilk, 15 Sanka Coffee, 25
 Demi Tasse, 10 Postum or Kaffee Hag, 25
 Iced Tea or Coffee, 20 Acidophilus Milk, 30
 Golden Guernsey Certified Milk, 15



MANHATTAN ROOM
HOTEL NEW YORKER, NEW YORK CITY

FRANK L. ANDREWS, President

FROSTED DAIQUIRI WEST INDIES STYLE

45c

CUBAN RUM, FRESH LIME,
SUGAR



PLANKED STEAK

DINNER \$2.50

Our Club Dinner with a
choice Planked Steak as
the entree

Saccharine and Veg-O-Salt served upon
request

The Manhattan Room is under the
supervision of Mr. Joseph A. Petrash

Not responsible for personal property
unless checked in Coat Room
near entrance

Paging is not permitted in the
Manhattan Room

Please notify Head Waiter if you expect
a telephone call

Alcoholic beverages will not be served
to minors

Saturday, August 17, 1940



THE HOTEL NEW YORKER
OPERATES ALL RESTAURANTS
AT LA GUARDIA AIRPORT



Club Dinners

SERVED FROM 5:30 P. M. TO 9:00 P. M.

PLEASE DO NOT REQUEST SUBSTITUTIONS

Fruit Supreme Florida

Clam Juice

California Lobster Ravigotte
Tomato Juice

Canape with Deviled Ham

Pineapple Juice

Cream of Watercress

Choice of Cold Soup

Consomme Paysanne

Celery

Radishes

Olives

Complete
Dinner

Entree
Only

**NEW YORK WORLD'S FAIR SPECIAL—Mexican Tokany Stew
with Rice as Prepared in the Ritz-Dunapalota Hotel,
in Budapest (Veal stew with paprika and mushrooms)**

1.50

1.00

Broiled Halibut Steak, Pimento Butter	1.25	.80
Baby Sea Trout Saute Meuniere, Diced Potatoes and Atichokes..	1.50	1.00
Broiled English Lamb Chop with Kidney, Watercress	1.65	1.10
Boiled Fresh Loin of Pork, Mashed Split Peas	1.50	1.00
Half Roast Spring Chicken, Apple Dressing, Cranberry Sauce	1.75	1.15
Roast Prime Ribs of Beef with Natural Gravy	1.75	1.15
Fresh Vegetable Dinner, Steamed in Glass, Poached Egg	1.25	.75

FRESH VEGETABLES

(Choice of One Vegetable and Potato)

New Corn with Lima Beans Fines Herbes

String Beans au Gratin

Cauliflower with Cream Sauce

Champs Elysees Potatoes O'Brien Potatoes

Potatoes Delmonico

Refreshing COLD BUFFET Suggestions

Stuffed Half Lobster Ravigotte with Celery Knob Salad, Mustard Dressing	1.50	1.00
Home-made Galantine of Capon, Indian Relish, Salad Nicoise ..	1.50	1.00
Goose Liver Pate with Fresh Fruit Salad, Port Wine Jelly	1.40	.90
Roast Spring Lamb, Ox Tongue, Swiss Cheese, String Beans Salad	1.50	1.00
Smoked Turkey with Baked Sugar-Cured Ham, Waldorf Salad ..	1.75	1.15

French Bowl Salad

Chatterbox Pudding

Chocolate Buttercream Layer Cake

Fresh Peach Pie

Coupe Mary Garden

Cantaloupe Sherbet

Chocolate, Vanilla or Peach Ice Cream

Watermelon

Rum Ring with Fresh Fruit Sauce

Mocha Cream Pie

Profiterole Chantilly

Fruit Compote

Choice of Cheese with Crackers

ALL NEW YORKER DESSERTS HOME-MADE IN OUR OWN KITCHENS

Coffee, Tea or Milk

WE SERVE ONLY BOTTLED GOLDEN GUERNSEY CERTIFIED MILK



Select Steak Sandwich on French Bread a L'Aurora Borealis, 90¢

